

# T'GALLANT

T'Gallant is the sailor's abbreviation of topgallant, the top sail of square-rigger sailing ships. It connotes the peak, the best, the epitome. T'Gallant's winemaking philosophy is the same. Winemaker Kevin McCarthy is driven by an extraordinary commitment to quality. European winemaking techniques and philosophies have influenced Kevin and the results can be seen in the glass.

T'Gallant makes Australia's benchmark Pinot Grigio, utilizing the passion and body of knowledge developed by our winemakers and viticulturalists since the first plantings in 1989. Winemaker Kevin McCarthy is particularly choosy with his vineyard selection for the T'Gallant Grace Pinot Grigio. There is only a tiny window of opportunity to pick the fruit at the right time to produce this crisp clean Italian style of the variety.

Pale straw in colour, the Grace Pinot Grigio shows aromas of citrus and poached pear combined with complex spice notes and hints of toasted nuts. Vibrant flavours of Fuji apple and Nashi pear burst through the palate, supported by a racy mineral acidity that belies the depth of flavour and creamy texture.

## T'Gallant Grace Pinot Grigio 2010

### Viticulture

The Mornington Peninsula experienced good rains in 2009 / 2010 then an unusually dry and warm spring period over flowering that provided an excellent set. At the beginning of harvest the weather was good, with mild conditions providing Pinot Grigio the opportunity to ripen with balanced ripe fruit flavours and fresh acidity.

### Viniculture

Picked at the optimal level where the fruit flavours have reached the right levels for this style of Pinot Grigio, the fruit also retained the right level of natural acidity that contributes to this wine's long and clean finish.

The pristine fruit was pressed with no press cuts made, then sent straight to ferment on full solids using only indigenous yeast. In the winery the wine was matured on lees in a stainless steel tank, for 12 months, to retain a fresh fruit focus. Once the wine was settled, it was blended and bottled to capture the wine's lifted fruit character.

### Suggested Food

A delight to partner with Asian inspired dishes, such as Vietnamese cold rolls or Sushi rolls.

### Cellaring

Drink within one to two years of release to enjoy this wine's zesty acidity and focussed fruit flavour.

### Technical Analysis

Harvest Date: Late February - early March

pH: 3.24

Acidity: 7.0 g/L

Alcohol: 12.0%

Residual Sugar: 0.2 g/L

Bottling Date: September

